

Hollywood & Vine CELLARS®

2480

2010 Chardonnay

VARIETAL COMPOSITION:

100% Chardonnay

VINEYARDS:

Mountaintop breezes naturally cool the fruit that becomes Hollywood & Vine Chardonnay. As with the 2009 vintage, in 2010 a cooler-than-normal growing season amplified the intensity of this high-elevation Chardonnay.

BARREL AGING:

This wine was created entirely from Chardonnay grown in the Atlas Peak region of Napa Valley. The fruit was harvested by hand in the first morning light of October 8, 2010, then immediately whole-cluster pressed. The juice was cold-settled prior to 100% barrel fermentation (60% oak, 40% stainless steel) and left sur-lie for 8 months prior to bottling on June 11, 2011. This wine saw no malolactic fermentation; its fresh, natural acidity comes straight from the vineyard to the glass.

ANALYSIS:

Alcohol: 14.3% by volume

CASES PRODUCED:

375 cases

RELEASE DATE:

September 2011

WINEMAKER:

Celia Welch

WINEMAKER NOTES:

Splash a bit into your glass and revel in the aromas of fresh crisp pear, honeysuckle vines, mango, and just a touch of Fuji apple. On the palate, the texture is soft, full, and broad at first glance, with a bright crisp acidity that shows off juicy orange-mango flavors. The finish on this wine is completely dry and at the same time still very full-bodied.

